# Combi Oven - Steamers

CONVOTHERM by Cleveland

Discover what Convotherm can do for School Foodservice

CLOSED SYSTEM

**Advanced Closed System +3**

*featuring*

Crisp & Tasty

Cleveland | *Prepare with the Best*

STEAMERS / COMBI-OVENS / KETTLES / BRAISING PANS / ROTISSERIES / COOK CHILL SYSTEMS

Ph: 1-800-338-2204 / Web: www.ClevelandRange.com / Email: Steam@ClevelandRange.com

Enodis

# CONVOTHERM by Cleveland +3

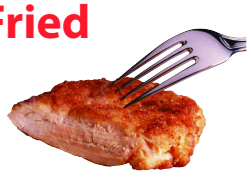
**Crisp & Tasty**
**Disappearing Door**
**Press & Go**

## +1 Featuring Crisp&Tasty

Crisp&Tasty is an exclusive feature with Convotherm's Advanced Closed System which automatically controls the humidity in the oven based on the food. When the Crisp&Tasty feature is activated, the moisture in the compartment is precisely controlled so the outside of the food gets a crispy golden brown, while the inside stays moist and tender.

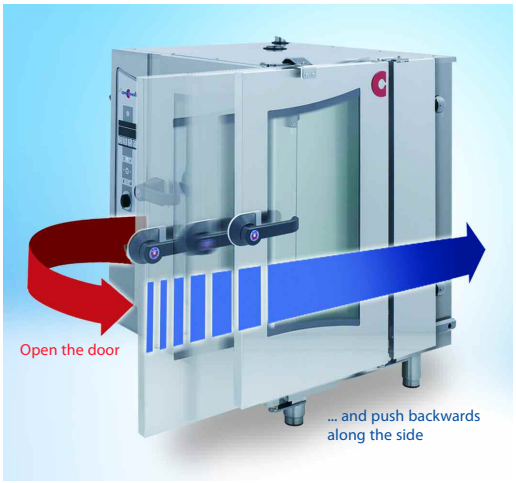
- ✔ **Faster cooking**: No cool down required.
- ✔ **Simplicity**: Moisture is regulated automatically.
- ✔ **Better quality**: A product's own flavor and color are preserved.

## Crisp&Tasty, Baked, not Fried



### LOSE THAT FAT

- ✔ **Higher quality**: With the Crisp&Tasty feature, fries are golden brown on the outside and deliciously flavorful on the inside.
- ✔ **Additional benefit**: There is no need to buy and then dispose of expensive deep-frying fats.
- ✔ **Healthier food**: There is significantly less fat content in the dishes.



*Globally patented*

## +2 Disappearing Door

### BUILT-IN SAFETY

A helpful feature for more freedom of movement – now fitted as standard on all CONVOTHERM by Cleveland Combi Oven-Steamers.

- ✔ More space in small kitchens.
- ✔ More freedom of movement when working.
- ✔ Effortless handling.
- ✔ More safety when working – reduced risk of burns.

## +3 Press & Go

### THE AUTO-PILOT FOR THE KITCHEN

It couldn't be simpler. Superior quality – with just the press of a button – guaranteed anytime and everytime.

- ✔ "**Press & Go**" program starts automatically at the touch of a button.
- ✔ **Time savings**: Cook book library for up to 250 stored recipe programs, with up to 20 steps for each recipe.

# The Crisp&Tasty Feature

## The proof is in the results

The Crisp&Tasty feature allows for infinite possibilities. From breakfast to lunch items, the Convotherm by Cleveland combi oven allows you to prepare any number of foods with speed and efficiency. Best of all, Convotherm by Cleveland will improve your operational efficiency and profits.

### Saves Time and Money:

- ✔ Increases productivity, reduces cooking times by 30 – 50%.
- ✔ Even temperature throughout, no flipping sandwiches or rotating trays.
- ✔ Simple to clean with the optional ConvoClean automatic cleaning system.
- ✔ No oils or filters to dispose of.
- ✔ Less floor space, several units in one.
- ✔ Low energy and water usage.
- ✔ Reduces labor, easy to use and clean.

### Superior Taste and Visual Appeal:

Foods look brighter, tastier and more appetizing because the Advanced Closed System enhances their natural colors and flavors.

- ✔ French Fries are crispy on the outside, moist on the inside.
- ✔ Chicken Tenders are tender and juicy on the inside, crisp and golden brown on the outside.
- ✔ Grilled Cheese has an even golden color on both sides.
- ✔ Corn dogs are finished just like they're done in a fryer. Nice and juicy on the inside, golden brown on the outside.
- ✔ Food holds temperature longer on the serving line.

### Saves Energy:

The Convotherm by Cleveland has been tested and approved by the Foodservice Technology Center in San Ramon, CA. and qualifies for state and local energy rebate programs.

- ✔ The Advanced Closed System automatically controls the heat based on the food being cooked, significantly reducing gas, electric and water consumption.

### Healthier Menu's:

Steam, Fry, Bake, Grill or Roast, the Advanced Closed System ensures the best possible nutritional values are maintained.

- ✔ Significantly reduces fat content in the food.
- ✔ No need to buy and then dispose of expensive deep-frying oils.
- ✔ Steam frozen vegetables with the ease of Natural Convection Steam.

# The Crisp & Tasty Feature

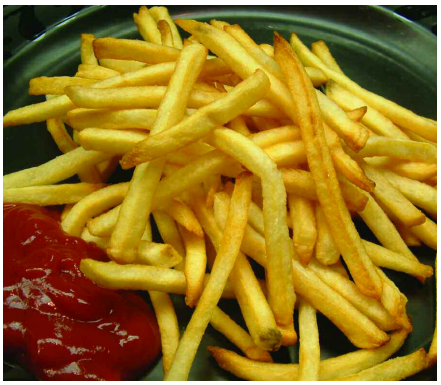
## The kids will never know it came from an oven

### Breaded Frozen Chicken, Breast & Thighs

Using Combi Mode at 325ºF., Crisp/Tasty 2, 20 minutes
(4) 18" x 26" Fry Baskets per compartment
Approx. 20 - 25 lbs per basket, 100 lbs every 30 minutes
Approx. 20 breasts per basket, 80 pieces every 30 minutes

### Breaded Frozen Chicken, Legs & Wings

Using Combi Mode at 325ºF., Crisp/Tasty 2, 20 minutes
(4) 18" x 26" Fry Baskets per compartment
20 - 25 lbs per basket, up to 100 lbs every 20 minutes,
Approx. 40 pieces per basket, 160 pieces very 20 minutes



### Frozen Shoe String French Fries

Using Hot Air at 410ºF., Crisp/Tasty 2, 11 - 12 minutes
(4) 18" x 26" Fry Baskets per compartment
Apprx. 4 lbs. per basket, up to 16 lbs., every 11 - 12 minutes

### Frozen Crinkle Cut French Fries

Using Hot Air at 410ºF., Crisp/Tasty 2, 11 - 12 minutes
(4) 18" x 26" Fry Baskets per compartment
Approx. 4 lbs. per basket, up to 16 lbs., every 11 - 12 minutes

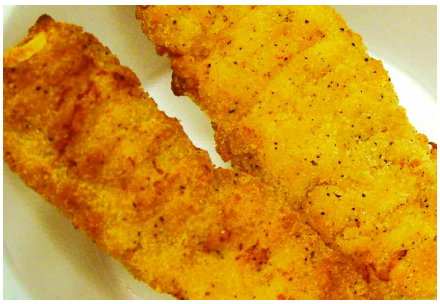
* NOTE: Cooking times are approximate due to differences in food quality, age, shape and the degree of doneness desired.

### Grilled Cheese Sandwich

Using Combi Mode at 385ºF., Crisp/Tasty 2, 6 minutes
(6) 18" x 26" Sheet Pans
24 Sandwiches per pan, 144 sandwiches every 6 minutes

### Frozen Corn Dogs

Using Combi Mode at 365ºF., Crisp/Tasty 3, 6 minutes
(4) 18" x 26" Fry Baskets
Approx. 32 Corn Dogs per basket. 128 Corn Dogs every 15 minutes



### Frozen Chicken Tenders

Using Hot Air Mode at 450ºF., Crisp/Tasty 2, 9 minutes
(4) 18" x 26" Fry Baskets
Approx. 7.5 lbs. per basket, 30 lbs. every 9 - 10 minutes
Approx 75 pieces per basket, 300 pieces every 9 - 10 minutes

# Specifications

A complete line of Boilerless models is available.

OGS-6.20
Shown with optional
CST-20-CB stand

CSTK-620

## Models:

| | |
|---|---|
| OGS-620 | Gas with injector system for steam (boilerless) |
| OGB-6.20 | Gas with boiler (steam generator) |
| CSTK-620 | Stacking Kit for mounting two models |
| CSTK-620CA | Stacking Kit for mounting two models (with casters) |
| **Capacity**: | Seven (7) – 18" by 26" full size sheet pans |
| (per unit) | or Fourteen (14) – 12" by 20" by 2 1/2" steam table pans |
| **Cooking modes**: | Hot Air • Retherm • "Delta T" Slow Cooking Steam • "Cook & Hold" • "Crisp & Tasty" • Combi |
| **Approvals**: | UL - Gas, UL - Sanitation (NSF Standards) |

## Standard Features:

- ✔ Polished cooking compartment with coved corners for easy cleaning
- ✔ Hinged fan guard and hinged removable pan racks
- ✔ Space saving, easy to close "Disappearing Door"
- ✔ Door latch with safety vent position and wear-free door switch
- ✔ Vented, double glass door with integrated door stop
- ✔ Easy to change, press-fit door seal
- ✔ Oven light with shock resistant safety glass
- ✔ Multipoint core temperature probe
- ✔ Easy to use electronic controls for all operational functions
- ✔ Self diagnostic system with full text message display
- ✔ Easy to understand menu icons with bright graphics display
- ✔ User friendly digital dial
- ✔ Exclusive "Smart Key" for selecting option settings
- ✔ Digital controls for temperature, time and core probe settings
- ✔ Eight (8) "Press & Go" one step, recipe start buttons
- ✔ Cook book library for up to 250 stored recipe programs
- ✔ Standard RS 232 connection for operating one unit with a PC
- ✔ Memory module automatically saves unit settings and recipes
- ✔ Smooth action hand shower for compartment cleaning
- ✔ Efficient heating systems save energy and provides fast heat up times
- ✔ Fully insulated cooking compartment for maximum energy savings

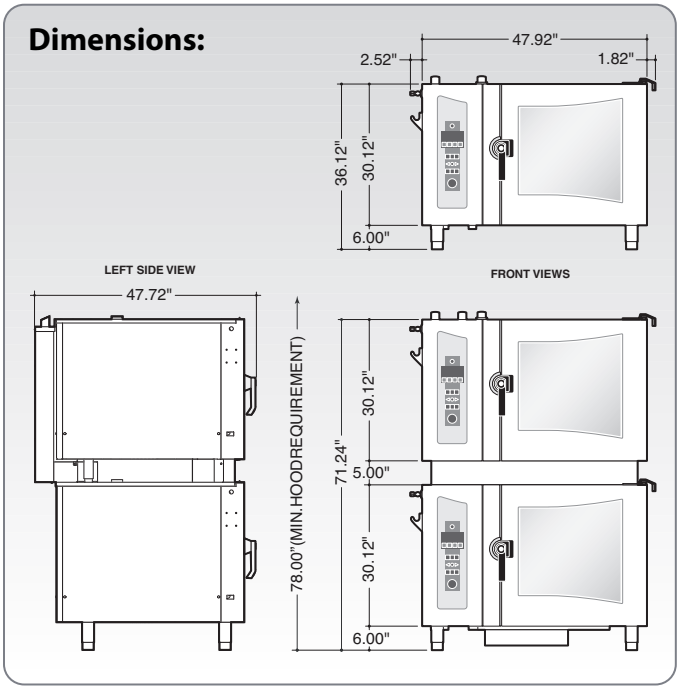
## Options:

- ■ ConvoClean automatic compartment washing system
- ■ PC-HACCP software for establishing "HACCP controls" and automatic documentation of the cooking process
- ■ USB or RF-485 connection for networking of up to 31 units controlled with the use of a PC

## Accessories:

- ■ Kleensteam II Water Filters
- ■ Stainless Steel Equipment Stands
- ■ Wire Racks, Chicken Grill Rack, Frying Wire Basket
- ■ ConvoClean cleaning system and solutions
- ■ Dissolve generator descaling solution
- ■ Conversion kit for Liquid Propane Gas operation
- ■ Flue diverter

## Dimensions:



C-ACK

C-CARE

C-CLEAN

## **ConvoClean** (Optional) – Automatic Cleaning System

ConvoClean, the automatic cleaning system from CONVOTHERM by Cleveland, provides you with guaranteed standards of hygiene thanks to automatic steam disinfection and hot air sterilization.

- ✔ **Better cost control**: Select the required cleaning level (1-4) and save unnecessary water and electricity consumption.
- ✔ **Added flexibility**: Wire shelves can be cleaned directly at the same time.
- ✔ **More safety**: After a power outage during cleaning, an automatic forced cleaning cycle is performed. The cleaner is optimally dispensed.

The ConvoClean Built-in Automatic Cleaning System includes:

- One - 2.5 gallon (10 liter) container of ConvoClean (C-CLEAN).
- One - 1 quart (1 liter) bottle of ConvoCare concentrate (C-CARE).
- Set of connectors and hoses.
- One empty 2.5 gallon (10 liter) container with label.
- For mixing / dispensing ConvoCare solution.

Enodis equips

**SOLUTIONS**
*Cleveland Range LLC. provides many of the operational solutions from Enodis, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.*

Enodis FINANCING

**FINANCING**
*Enodis offers low-rate, fast-approval financing on equipment from Enodis brands and on other equipment when purchased with Enodis brands. Preserve capital, simplify budgeting, and get the equipment you need today, from Enodis Authorized Dealers with Enodis financing.*

Enodis STAR CERTIFIED SERVICE AND PARTS

**SERVICE**
*Cleveland Range LLC. products are backed nationwide by Enodis STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. Enodis STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.*

To learn how Cleveland Range LLC. and other leading Enodis brands can equip you, or to apply for financing, visit www.enodis.com, consult your dealer, or call 727-375-7010.

Enodis®

©2006 Enodis plc except where explicitly stated otherwise. All rights reserved.